EVALUATION OF THE SANITARY-HYGIENIC CONDITIONS OF THE “REQUEIJÃO BAIANO” MARKETED IN THE REGION OF FEIRA DE SANTANA IN THE STATE OF BAHIA.

1SILVA, L.T.F.L; 1CARVALHO, J.S; 2RIOS, K.B.O; 3PAULO, E. M

1Student of Food Engineering; 2Student of Biological Sciences; 3Teacher in the Department of Biological Sciences - LAMASP. State University of Feira de Santana - UEFS. Transnordestina Avenue, s / n Neighborhood: Novo Horizonte. CEP: 44036-900. Feira de Santana, Bahia, Brazil.
E-mail: ludmillateresa@hotmail.com

In the Northeast is produced the “requeijão em barra” known as “requeijão baiano” as a variation of butter cheese. The production of this kind of the cheese is still restricted to small producers who need technical orientation and as an aggravating this product is usually stored in unsanitary conditions for their commercialization, where there is a high presence of microorganisms in the air. The objective in this study was to evaluate the sanitary conditions of the “requeijão em barra” sold in the region of Feira de Santana, Bahia State, Brazil. Seven samples were collected randomly in sterile plastic bags of different local marketing in the aforementioned region, the material has been transported in cool boxes to the Microbiology Laboratory where microbiological analysis of counting of Filamentous Fungi and yeasts, counting of Mesophiles Strict Aerobic Facultative Microorganisms and counting of Bacillus cereus were performed. The results showed counts above the standard established by law for microorganisms in all analyzed samples in except one that presented just couting of Bacillus cereus within the limit set by standard. With these results it can be concluded that “requeijão em barra” marketed in the region of Feira de Santana does not meet the sanitary-hygienic standards required and there is need to strengthen enforcement of goods manufacturing practices and food handling.